



# Lunch Menu

## 12-3pm Monday – Saturday

### Snacks

- Chilli & Garlic Olives (v) 6
- Chicken Crackling, Sage & Onion Mayo 7
- Flatbread, Red Pepper Tapenade Humous & Crispy Onion (v) 9
- Otis & Belle Sourdough, Oil & Balsamic (v) 5
- Pork Crackling & Toffee Apple Purée 7

### Small Plates

- Beetroot, Goats Curd & Pine Nut Salad (v) 12
- Buttermilk Chicken, Sriracha Mayo & Pickled Veg Slaw 13
- Wild Mushroom Arancini, Black Garlic & Miso Purée, APA Pickled Shallot (v) 12
- Smokin' Brothers Smoked Salmon, Creme Fraiche, Pickled Cucumber & Crouton 13
- Worcestershire Asparagus, Poached Cacklebean Egg & Wild Garlic Pesto 11
- Burrata, Crushed Peas, Crispy Chilli Oil & Toasted Focaccia (v) 14
- Chicken & Mushroom Terrine, Chutney & Sourdough 12
- Cauliflower Velouté, Wild Garlic & Almond (v) 11

### Plates

- Shredded Beef Short Rib on Toast, Walnut Ketchup & Pickles 15
- Whole Sole, Shellfish Meuniere Sauce, Crushed Cornish New Potatoes 25
- 170g Flat Iron Steak, Peppercorn Sauce, Fries, Pickled Shallot, Radish & Watercress 24
- Salt Pig Saucisson, Smoked Belly, Spiced Loin, Chorizo, Chutney & Sourdough 19
- Spiced Parsnip Risotto, Charred Piccolo Parsnip & Crispy Cavolo (v) 16
- Caesar, Smoked Bacon, Anchovy, Parmesan & Croutons (Add Chicken) 12/18

### Sandwiches

- Open Steak Sandwich, Caramelised Onion & Café de Paris 18
- Cornish Crab Roll, Citrus Creme Fraiche & Pickled Lemon 18
- Caponata Open Ciabatta, Feta, Apple & Fennel Salad (v) 14
- Fried Chicken Sub, Sriracha Mayo & Pickled Veg Slaw 16
- House Fish Finger Sub & Tartare 16

### Sides

- Creamed Potato (v) 6
- Chargrilled Tenderstem & Chilli (v) 6
- Crushed Potatoes, Lemon & Chive (v) 6
- Bitter Leaf Salad & Orange Dressing (v) 6
- Fries (v) 6

### Puddings

- Sticky Toffee Pudding & Ice Cream(v) 10
- Vanilla Panna Cotta, Rhubarb & Almond (v) 11
- Affogato, Chocolate & Hazelnut 11
- Chocolate Brownie & Ice Cream (v) 10
- Cotswold Cheese Company Cheese, Quince, Chutney Crackers 13/21

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.  
Some of our dishes may contain allergens. If you have any questions or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A discretionary 12.5% service charge is applied as standard to all bills.